



TANGY BBQ-GLAZED MEATBALLS

with Potato Wedges & Roasted Green Beans

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



1 TBSP | 2 TBSP
Fry Seasoning



6 oz | 12 oz
Green Beans



10 oz | 20 oz
Ground Beef**



¼ Cup | ½ Cup
Panko
Breadcrumbs
Contains: Wheat



4 TBSP | 8 TBSP
BBQ Sauce



1.5 oz | 3 oz
Buttermilk Ranch
Dressing
Contains: Eggs, Milk



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP
OR GIVE US A CALL AT (646) 846-3663.

*The ingredient you received may be a different color.

**In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.

HELLO

FRY SEASONING

Our blend of paprika, garlic powder, and onion powder makes for extra-tasty taters.



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 790



TENDER IS THE MEAT

When forming your meatballs, be gentle and try not to overwork the meat. Using a light touch when shaping will make for juicy and tender results.

BUST OUT

- 2 Baking sheets
- Large pan
- Large bowl
- Small bowl
- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 4 tsp)

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

HOW WAS YOUR MEAL?



Scan here to rate your recipe!



Share your #HelloFreshPics with us @HelloFresh



1 ROAST POTATO WEDGES

- Adjust racks to top and middle positions and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges.
- Toss potatoes on a baking sheet with a **large drizzle of oil, half the Fry Seasoning (you'll use the rest in Step 3), salt, and pepper.** Roast on top rack until browned and tender, 20-25 minutes.



2 ROAST GREEN BEANS

- Meanwhile, trim **green beans** if necessary.
- On a second baking sheet, toss green beans with a **drizzle of oil, salt, and pepper.** Roast on middle rack until green beans are browned and tender, 12-15 minutes.



3 FORM MEATBALLS

- Meanwhile, in a large bowl, combine **beef*, panko, remaining Fry Seasoning, and ½ tsp salt (1 tsp for 4 servings).**
- Form into 10-12 1½-inch meatballs (**20-24 meatballs for 4**).



4 COOK MEATBALLS

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **meatballs** and cook, turning occasionally, until browned all over, 4-6 minutes. **TIP: If there's excess grease in your pan, carefully pour it out.**



5 GLAZE MEATBALLS

- Meanwhile, in a small bowl, combine **BBQ sauce** and **¼ cup water (½ cup for 4 servings).**
- Remove pan from heat and stir **BBQ sauce mixture** into pan with **meatballs.** Return pan to low heat and bring to a simmer. Cover and cook, stirring occasionally, until meatballs are cooked through and glazed, 5 minutes more. **TIP: If glaze seems too thick, stir in a splash of water.**



6 SERVE

- Divide **potato wedges, green beans, and meatballs** between plates in separate sections. Serve with **ranch** on the side for dipping.

*Ground Beef is fully cooked when internal temperature reaches 160°.